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OPERATION MANUAL

ELECTRIC
FRYER with
AUTO-LIFT

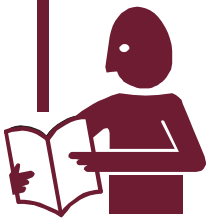
MODEL
WFAE-30F

Includes
INSTALLATION
USE & CARE

WARNING:
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation and operating instructions thoroughly before installing, using or servicing this equipment.

IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.



THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

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*p/n **301669** Rev. B ECN-12998*

*M361 **06**0124 cps*

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel. The prices charged by Wells Mfg. Co. for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 689-5700 or (888) 492-2782, for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty.
   Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Manufacturing Co. appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

DIMENSIONS	**Wide**	**Deep**	**High**
	15.62”	33.25”	40.0”

CAPACITIES		**Lbs.**	**Kg.**
	Cooking Oil (Liquid Shortening Only)	30	14
	Chicken (Fresh)	14	6
	Chicken (Frozen)	12	5

ELECTRICAL SPECIFICATIONS			
VOLTAGE REQUIREMENTS	**DOMESTIC**		**EXPORT (EU)**
	208 VAC	240VAC	380-415V 3NAC
	NOTE: Shipped from factory 3Ø, field convertible to 1Ø		
POWER CONSUMPTION	9,000 watts	9,000 watts	9.300 watts
AMPERAGE	43.3 amps (1 ø) 25.0 amps per leg (3ø)	37.5 amps (1 ø) 21.7 amps per leg (3ø)	L1 = 14,3 amps L2 = 13,0 amps L3 = 13,0 amps N = 2,7 amps

FEATURES & OPERATING CONTROLS

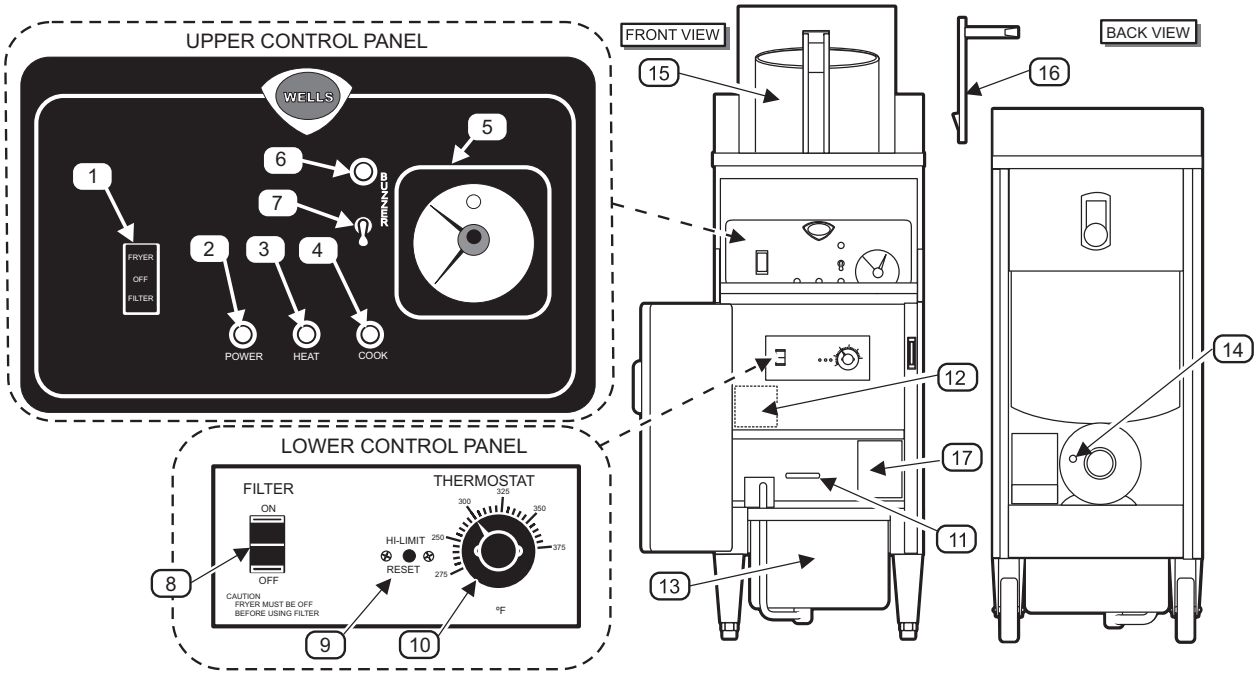


Fig. 1 WFAE-30F Features & Operating Controls

1	**POWER SWITCH** *(FRYER-OFF-FILTER)*	***FRYER*** position energizes the FRYER and POWER LIGHT; de-energizes FILTER PUMP. HEATING ELEMENTS energized and regulate to setting on CONTROL THERMOSTAT (8).
		OFF position de-energized FRYER and FILTER PUMP.
		FILTER position de-energizes FRYER; energizes FILTER PUMP SWITCH (6).
2	**POWER LIGHT** (amber)	*Glows* to indicate FRYER is energized.
3	**HEAT LIGHT** (amber)	*Glows* to indicate HEATING ELEMENT energized; Off when oil temperature reaches setting on CONTROL THERMOSTAT (8).
4	**COOK LIGHT** (amber)	*Glows* to indicate COOK LEVER in *cook* position.
5	**TIMER**	Controls LIFT CRADLE AND BUZZER. Start TIMER by pressing red button at center of knob. Lift CRADLE will lower. Pointer indicates time remaining. When time reaches “0” BUZZER sounds and LIFT CRADLE raises.
6	**BUZZER LIGHT** (amber)	When lit, indicates BUZZER SWITCH (item 7) is turned ON and BUZZER CIRCUIT is active
7	**BUZZER SWITCH**	Activates BUZZER CIRCUIT. When ON will sound BUZZER anytime TIMER is at “0”. Turn switch OFF or activate timer to silence buzzer.

WARNING: FIRE HAZARD / HOT OIL

The HI-LIMIT THERMOSTAT is a FIRE PROTECTION DEVICE.
If tripping persists, clean debris from the space between the hi-limit bulb and the element to enhance oil flow and facilitate reset. Otherwise, contact your authorized Wells Service Agent for repairs.
DO NOT ATTEMPT TO BYPASS OR HOLD IN THE BUTTON OF THE HI-LIMIT THERMOSTAT. A SERIOUS FIRE MAY RESULT.

8	**FILTER PUMP SWITCH** (*ON-OFF*)	***ON*** position energizes FILTER PUMP and causes oil in RESERVOIR (10) to be pumped back into frypot.
		OFF position de-energizes FILTER PUMP.
		NOTE: POWER SWITCH (1) must be in *FILTER* position for FILTER PUMP to operate.
9	**HI-LIMIT THERMOSTAT**	Provides over-temperature protection by de-energizing HEATING ELEMENTS should oil temperature exceed factory pre-set limits.
10	**TEMPERATURE CONTROL THERMOSTAT**	Controls oil temperature. Range: 250ºF (121ºC) 375ºF (191ºC)
11	**DRAIN VALVE LEVER**	Opens and closes the DRAIN VALVE: Turn counterclockwise (vertical) to *OPEN* Turn clockwise (horizontal) to *CLOSE*
12	**POWER OUTLET BOX**	Electrical service connection TERMINAL BLOCK located here.
13	**OIL FILTER RESERVOIR**	Collects oil from FRYPOT for filtering or disposal. Holds filter screen, filter paper & filter paper holder.
14	**FILTER PUMP MOTOR RESET BUTTON** (located at rear of motor)	FILTER PUMP MOTOR is equipped with an overheating protection device. RESET must be performed manually. Allow motor to cool for approx. 30 min, then firmly press the red button.
15	**FRY BASKET**	Holds product to be cooked.
16	**BASKET HANDLE**	Used to manually raise and lower FRY BASKET into and out of FRYPOT. ***REMOVE FROM BASKET BEFORE ACTIVATING TIMER!***
17	**DRIP PAN**	Collects liquids that accumulate on top of fryer.
NOT SHOWN	**LIFT CRADLE (see page 8)**	Lowers fry basket into frypot during cook cycle. Automatically raises from frypot at end of cook cycle
	FRYPOT COVER (see front cover)	Hinged cover. When tilted forward, rises and lowers with cradle lift. When tilted back, remains open during cook cycle

PRECAUTIONS AND GENERAL INFORMATION

DANGER:
BURN HAZARD

Cooking oil in this appliance operates at very high temperatures. Contact with hot oil can cause severe injury or death. Wear appropriate heat-protective clothing when operating or servicing this appliance. Never attempt to open the frypot if the pressure gauge reads anything other than "zero" (0) psi.

WARNING:
SLIP AND FALL HAZARD

Spilled cooking oil is very slippery and can cause falls. Clean up oil spills promptly.

CAUTION:
BURN HAZARD

Exposed surfaces can be hot to the touch and may cause burns.

CAUTION:
HEALTH HAZARD

Old cooking oil can be a breading ground for bacteria. Clean and sanitize exterior surfaces of fryer regularly.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

DO NOT open any panel that requires the use of tools for access. Live electric circuits may be exposed by opening such panels. Opening access panels must be performed by an Authorized Service Agent only.

This appliance is equipped with an oil filtration system designed to filter hot liquid shortening only. Water, cleaning agents and/or other liquids will contaminate the oil and may damage the filter pump.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

DO NOT submerge any part of this appliance in water unless specifically instructed to do so. This appliance is not jet stream approved. DO NOT direct water jet or steam jet at this appliance, nor at any control. DO NOT splash or pour water on, in or over any controls. DO NOT wash area around this appliance with water jet. Any part which has become wet must be thoroughly dried before use.

Cooking oil will be very hot when in use. Contact will cause severe injury, and can cause blindness or death. Wear appropriate heat-protective clothing when operating or servicing this appliance.

This appliance must be operated with the supplied legs and casters properly installed

The technical content of this manual, including any parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel only.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

AGENCY LISTING INFORMATION

This appliance conforms to NSF Standard 4 for sanitation only if installed in accordance with the supplied *Installation Instructions* and maintained according to the instructions in this manual.

Domestic fryers are and listed under UL File E6070 for 208V and 240V.

Export (European) fryers comply with standards for 380-415V 3NAC.

STD 4

E6070

E6070

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation.
Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

WARNING:
Fire Hazard

Do not store gasoline or any other flammable or combustible material near this appliance.
The area where the fryer is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electric cords.

Installation and startup must be performed by a Wells Manufacturing Authorized Service Agency.

IMPORTANT:
Certain jurisdictions require fryers to be restrained with a TETHER or other approved restraint device. It is the responsibility of the installer to check with the AUTHORITY HAVING JURISDICTION in order to ascertain the applicability of this requirement to THIS SPECIFIC INSTALLATION.

Installer must complete the WARRANTY REGISTRATION and FRYER CHECKOUT form, and record the details of the particular installation on the CUSTOMER SERVICE DATA form in this manual.

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction Sheet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

COMPONENTS

1 ea.	FILTER RESERVOIR
1 ea.	FILTER SCREEN
1 ea.	FILTER PAPER HOLDER
4 ea.	OIL FILTER SUCTION TUBE O-RINGS
1 ea.	LIFT CRADLE
1 ea.	FRY BASKET
1 ea.	BASKET LIFTING HANDLE

ACCESSORIES

1 ea.	LITERATURE PACKAGE
1 pk.	FILTER PAPER
1 pk.	FILTER POWDER
1 ea.	HIGH TEMPERATURE BRUSHES
1 ea.	CLEANOUT DOWEL (wood rod)

SETUP

It is the responsibility of the installer to verify that this fryer installation is in compliance with local code authorities and with the specifications listed in this manual.

Certain local or state codes require fryers to be restrained with a tether or other approved restraint device. It is the responsibility of the installer to check with the authority having jurisdiction, in order to ascertain the applicability of this requirement to this specific fryer installation.

Setup the fryer only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal or tile over combustible material may not meet code for non-combustible surfaces.

Verify that the unit sits firmly ON BOTH CASTERS AND BOTH LEGS. With the adjustable legs, adjust as required to level the appliance. Both legs and both casters must be adjusted to firmly contact the floor in order to prevent tipping.

Refer to the *Installation Instruction Sheet* for required clearances. Maintain required clearances between the appliance and adjacent combustible surfaces.

ELECTRICAL INSTALLATION

Refer to the nameplate on the front of the fryer and to the specifications listed on page 1 of this manual. Verify that electric service voltage, phase and amperage capacity meet or exceed these specifications.

Field wiring must be no less than 12 ga. Solid copper wire, rated for at lease 75ºC.

Fryers are shipped from the factory wired for 3Ø. Verify that field wiring conforms to the *Three-Phase Wiring Diagram* included with the fryer.

NOTE: Fryers are FIELD-CONVERTIBLE TO 1Ø. For single-phase operation refer to the *3-phase to 1-phase Instructions* included with the fryer. Verify that both internal wiring and field wiring conforms to the *Single-Phase Wiring Diagram* included with the fryer.

IMPORTANT:
Field wiring must be routed and secured away from the FRYPOT, TUBING and FILTER PUMP MOTOR. Field wiring must be configured to allow access to the rear of fryer for cleaning and access to the filter pump motor RESET BUTTON.

IMPORTANT:
Electric installation of this appliance must be performed by a licensed electrician. Installation must conform to the requirements of local codes and ordinances, as well as to the requirements of the National Electrical Code.

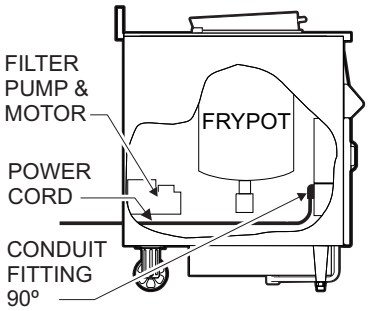


Fig. 2 Field Wiring

PREPARATION PRIOR TO OPERATION

WARNING:
BURN HAZARD

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY COUNTERCLOCKWISE)

USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANSER.
CAREFULLY FOLLOW CLEANSER INSTRUCTIONS AND WARNINGS.

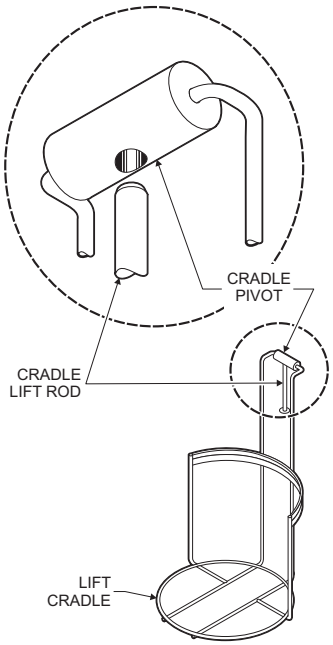
DO NOT LEAVE FRYER UNATTENDED
WHILE BOILING OUT FRYPOT.

WHEN WATER BEGINS FOAMING,
BE PREPARED TO TURN POWER SWITCH OFF.

Boiling water and splatter can result in moderate to serious injury.

Prior to leaving the factory, each fryer is tested for proper operation. Oil residue must be cleaned from the frypot before filling it with fresh oil.

IMPORTANT:
Use a LOW-FOAMING COMMERCIAL fryer cleanser only.



PRE-CLEANING PROCEDURE

Press POWER SWITCH *OFF*.

Close DRAIN VALVE (lever horizontal).
Fill FRYPOT with 4 gallons of cold water.

Press POWER SWITCH to *FRYER*.

When water comes to a full boil, press POWER SWITCH *OFF*. When boiling ceases, slowly add and stir in the *LOW FOAMING COMMERCIAL FRYER CLEANSER.* Using the HIGH TEMPERATURE BRUSH supplied with the fryer, stir until the cleanser is completely dissolved.

Press POWER SWITCH to *FRYER*. When the water begins to boil, press POWER SWITCH *OFF.* When the boiling subsides, again press POWER SWITCH to *FRYER*. Repeat this procedure continuously for five (5) minutes.

Press POWER SWITCH *OFF.* Allow the solution to cool to 120ºF or less.

Place a suitable METAL container under the DRAIN VALVE. Open DRAIN VALVE (lever vertical) to drain the cleaning solution.
NOTE: Drain no more than 4" at a time into the container to prevent splashing and spilling. Dispose of used solution as required by local ordinances.

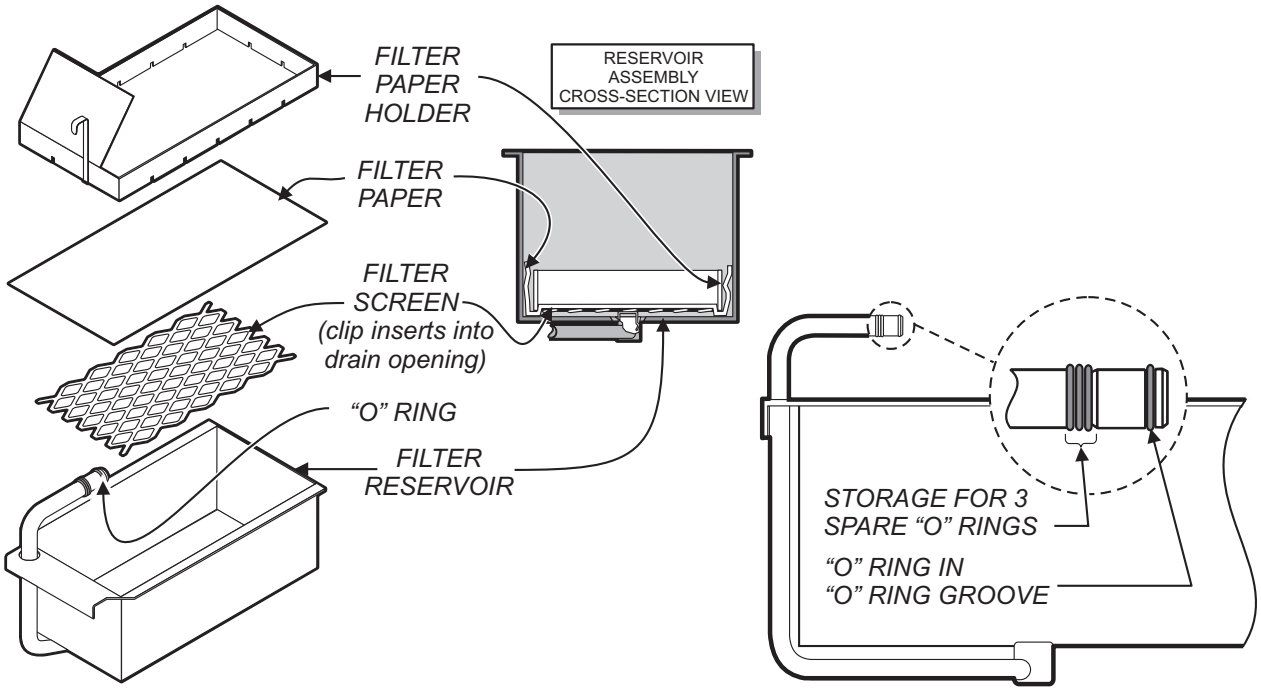
Rinse frypot with clean water. Dry with a soft clean cloth.

Wash LIFT CRADLE in a dishwasher. Be sure cradle is completely dry, then install LIFT CRADLE onto CRADLE LIFT ROD.

PREPARE FILTER RESERVOIR

Install SUCTION TUBE O-RINGS, FILTER PAPER and FILTER PAPER HOLDER into RESERVOIR.

Install assembled FILTER RESERVOIR in place a bottom of FRYER.



WARNING: SLIP/FALL HAZARD

DO NOT OPERATE UNLESS DRIP PAN IS INSTALLED.

Oil will drip on the floor and slips/falls will result.
Death or serious injury may result from slipping and falling in spilled oil.

Install DRIP PAN (item 17) into mounting bracket behind fryer door.

WARNING: SLIP/FALL HAZARD

CLOSE DRAIN VALVE BEFORE FILLING WITH OIL.

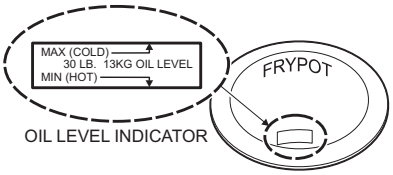
Unless drain valve is closed, oil poured into kettle will drain into reservoir or onto the floor. Oil spill may occur.
Death or serious injury may result from slipping and falling in spilled oil.

Close DRAIN VALVE (item 11) by turning lever to horizontal position.

PREPARATION PRIOR TO OPERATION (continued)

NOTE:

Fill frypot with 30 lbs of LIQUID SHORTENING *ONLY*.



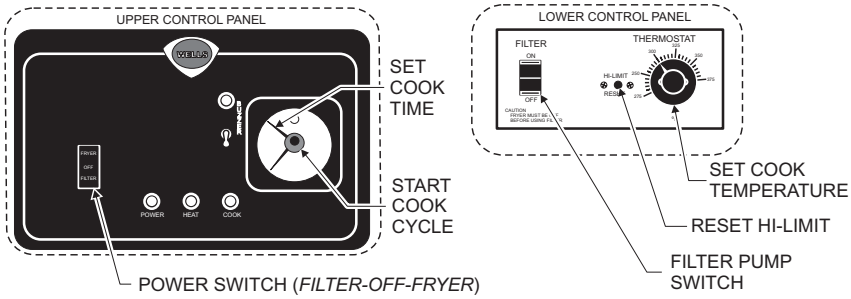
DO NOT USE

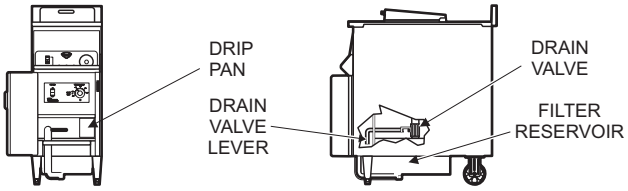
- SOLID SHORTENING
- LARD

Solid shortening will solidify in the filter reservoir and filter pump rendering the filtration system inoperable.

Damage caused the use of anything other than liquid shortening is **NOT COVERED BY WARRANTY**.

Fill the FRYPOT to the *COLD (MAX)* line on OIL LEVEL INDICATOR with room temperature commercial-quality LIQUID SHORTENING. This requires 30lbs. of oil.





Check operation of FRYER and all CONTROLS.

WARNING: OIL SPLATTER HAZARD

The weight of product that can safely be cooked in this pressure fryer will vary with oil level, product moisture content and oil temperature.

FAILURE TO DETERMINE THE SAFE WEIGHT OF PRODUCT WILL RESULT IN HOT OIL RELEASE FROM THE FRYER
HOT OIL WILL CAUSE SEVERE BURNS ON CONTACT

Death or serious injury may result from slipping and falling in spilled oil.

IMPORTANT:
For operational safety it is important to determine the maximum load weight for the specific operation:

- Start with small loads
- Gradually increase load size
- Determine the largest load that will allow a full cook cycle without oil foaming out of the frypot.
- Post the maximum load in a conspicuous spot near the fryer.

DETERMINE MAXIMUM LOAD WEIGHT:
For operational safety, it is very important to determine the maximum load weight for the specific operation. This can be accomplished by starting out with small loads and *gradually increasing to the largest load size that will allow a cook cycle to be completed without oil foaming out of the FRYPOT*.

PRE-HEATING FRYER

Make sure FRYPOT is filled with *30 LB. of* cooking oil.

Open door and set THERMOSTAT (item 10) to desired cooking temperature. CLOSE THE DOOR.

Set POWER SWITCH (item 1) to *FRYER*. POWER LIGHT (item 2) and HEAT LIGHT (item 3) will glow. HEAT LIGHT will cycle on and off with the HEATING ELEMENTS. When HEAT LIGHT first goes off, fryer is ready to cook the product.

SET COOK TIMER AND LOAD PRODUCT

Set TIMER (item 5) to desired cooking time.

FROZEN PRODUCT:

Load frozen product into BASKET. Using the BASKET HANDLE (item 16) set BASKET on LIFT CRADLE.
IMPORTANT: *REMOVE HANDLE*.
Press RED BUTTON on TIMER to lower BASKET into FRYPOT.

FRESH PRODUCT:

Using BASKET HANDLE, set BASKET on LIFT CRADLE.
IMPORTANT: *REMOVE THE HANDLE.*
Press the red button on TIMER to lower BASKET into FRYPOT.
Manually drop each piece of fresh product into hot oil, just above the oil level to minimize splattering.

ALWAYS USE PROTECTIVE EQUIPMENT, SUCH AS INSULATED GLOVES, TO PROTECT AGAINST HOT OIL BURNS

COOK CYCLE AND BUZZER

When an audible alarm is desired at end of cook cycle, turn BUZZER SWITCH (item 7) *ON* after TIMER has been started. BUZZER LIGHT (item 6) will glow.

Note: If BUZZER SWITCH is turned *ON* before BASKET is lowered, BUZZER will sound until BASKET has fully lowered.

At end of cook cycle, BASKET will raise and BUZZER will sound until BUZZER SWITCH is turned *OFF*, or until the next cook cycle is started.

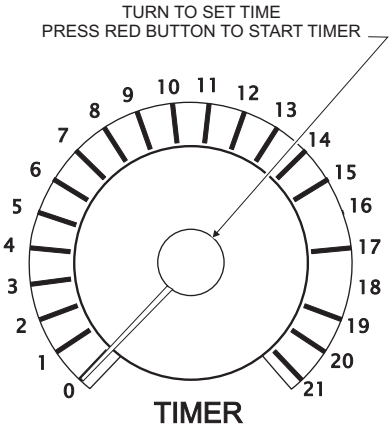
Use BASKET HANDLE (item 16) to remove basket of cooked product from LIFT CRADLE. Serve or dispense cooked product as required.

CAUTION:

BURN HAZARD

Hot oil can cause serious burns on contact. Wear appropriate protective clothing when using this fryer.

IMPORTANT:
Always remove basket handle from basket before lowering lift cradle.



MAINTENANCE - FILTER OPERATION

WARNING: BURN HAZARD

HOT OIL SPILL OR SPLATTER

DO NOT REMOVE FILTER RESERVOIR WHEN IT CONTAINS HOT OIL

HOT OIL WILL CAUSE SEVERE BURNS ON CONTACT

PROTECTIVE CLOTHING AND GLOVES MUST BE WORN DURING THE FILTERING PROCESS

Death or serious injury may result from contact with, or slipping and falling in, spilled oil.

WARNING: BURN HAZARD

DO NOT REMOVE FILTER RESERVOIR IF IT IS HOT

WEAR PROTECTIVE GLOVES OR ALLOW RESERVOIR TO COOL BEFORE REMOVING

Oil will rapidly heat the reservoir. Serious burns can result from touching the filter reservoir with bare hands.

IMPORTANT:
Replace filter paper after each day's filtration, or as needed to return oil promptly to kettle.

IMPORTANT:
Crumbs and other debris left in the filter reservoir can prevent filter paper from sealing to bottom of reservoir completely. This will cause incomplete filtration.

FILTER PAPER INSTALLATION

1. Open FRYER DOOR and remove FILTER RESERVOIR.
2. Remove FILTER PAPER HOLDER, used FILTER PAPER and FILTER SCREEN. Discard used filter paper and make sure filter reservoir, filter screen and filter paper holder are clean and dry.
3. Install FILTER SCREEN in reservoir with spring clip on screen pressed firmly into drain hole, and aligned parallel to sides of reservoir. See diagram, page 9.
4. Place a NEW SHEET of filter paper on reservoir, with edges of the paper evenly overhanging reservoir flanges.
5. Center FILTER PAPER HOLDER over filter paper, then press firmly into reservoir. Make sure filter paper holder rests firmly on reservoir bottom, with paper protruding evenly up all sides.
6. Inspect O-RING on FILTER SUCTION TUBE for damage. Replace o-ring if it is scuffed, cut or cracked. Spare o-rings are stored midway on the top portion of the suction tube.
7. Install filter reservoir assembly into fryer. Make sure o-ring closest to end of suction tube is firmly seated in SUCTION LINE RECEPTACLE.

FILTERING OIL

NOTE:
Oil should be at least 300ºF (149ºC) DO NOT attempt to filter cold oil. DO NOT attempt to pump oil when less than 300ºF. Cold oil will not pass through the filter paper. Filtering cold oil will result in the premature failure of the filter pump. Damage as a result of pumping cold oil IS NOT COVERED BY WARRANTY.

NOTE:
DO NOT store oil in the reservoir for any extended period, including overnight.

IMPORTANT:
The filtration system in your Wells Fryer is designed to filter hot liquid shortening ONLY. Water, cleaning agents or other liquids will damage the filter pump and may contaminate the food product

1. Press POWER SWITCH (item 1) to *FILTER*. Pump controls will be energized and heating elements are de-energized.

2. Remove and examine filter reservoir:
   - Verify that a serviceable sheet of filter paper is properly installed.
   - Verify that an o-ring is in place and in good condition.

   Reinstall reservoir, making sure the SUCTION TUBE is firmly seated in the SUCTION RECEPTACLE.

3. Press FILTER PUMP SWITCH (item 8) to *ON* to start filter pump.

4. Slowly rotate DRAIN VALVE LEVER (item 11) to the vertical position. Oil will drain from the frypot and into the reservoir. The filter pump will draw oil through the filter paper and return it to the frypot.

   IMPORTANT:
   DO NOT leave the fryer unattended during the filtering process. Continuously monitor oil level in the reservoir to avoid overflowing the reservoir and spilling oil on the floor. Be prepared to turn the drain valve lever clockwise to stop or regulate the flow of oil to the reservoir.

5. Carefully and slowly add the contents of one package of FILTER POWDER to the oil in the frypot. Sprinkle the filter powder onto the surface of the oil at the point where it is being drawn down the drain and into the filter reservoir.

(CONTINUED ON PAGE 14)

CAUTION

BURN HAZARD

Protective clothing and gloves must be worn during the filtering process

CAUTION

BURN HAZARD

Filter reservoir may be hot. Wear insulated gloves, or allow reservoir to cool, before touching it.

IMPORTANT:
Filtering cooking oil helps to ensure the quality of the food product. Careful observation of the finished food product will help you determine the optimal filtering frequency.
(Example: Filter the oil after each six loads of fresh breaded chicken)

FILTER POWDER absorbs acids and many other contaminants in the cooking oil, allowing the oil to be used longer before it must be replaced. Wells Flavor Saver Oil Filter Powder is available from your Wells Equipment Dealer or Authorized Service Agent in a case of 45 packages (p/n 22410).

WARNING: BURN HAZARD

WEAR PROTECTIVE CLOTHING AND INSULATED GLOVES WHEN CLEANING FRYPOT WITH HI-TEMP BRUSH AND WHEN CLEARING DRAIN WITH WOOD CLEANOUT DOWEL.

Frypot and oil will be hot. Hot oil may splatter. Contact with hot oil can cause serious injury

NOTE:
Use the provided WOOD DOWEL to clear clogs in the frypot drain. Push dowel down through drain hole in the front center of the frypot..

IMPORTANT:
Verify that all oil has been returned to frypot at end of filtering cycle.

IMPORTANT:
Crumbs and other debris left in the filter reservoir can prevent filter paper from sealing to bottom of reservoir completely. This will cause incomplete filtration.

IMPORTANT:
Avoid contaminating the oil or food product by verifying that all components of filter reservoir assembly are completely dry before reassembling.

(CONTINUED FROM PAGE 13)

6. Brush down sides and bottom of frypot using provided hi-temperature brush. Loosen crumbs and other debris to flush them into filter reservoir.

7. Rotate DRAIN VALVE LEVER (item 11) to the horizontal position when filtering is complete,

8. Observe the oil returning to frypot. When bubbles appear, wait approximately 15 seconds, then press FILTER PUMP SWITCH to *OFF*.

9. Press POWER SWITCH to either:
   a. *FRYER* position to resume cooking; or,
   b. *OFF* position to service filter or shut-down fryer.

FILTER SERVICE - REPLACE FILTER PAPER

IMPORTANT:
Service filter and replace filter paper after each day's filtration, or as needed to promptly return oil to frypot.

1. Allow FILTER RESERVOIR to cool. Remove reservoir from fryer and disassemble.

2. Dispose of used filter paper as required by local ordinances.

3. Clean FILTER RESERVOIR, FILTER SCREEN and FILTER PAPER HOLDER in the dishwasher, or use warm water with a mild detergent. Be sure all components are thoroughly dry, then reassemble reservoir using a fresh sheet of filter paper.

WARNING: BURN HAZARD

OIL MUST COOL TO BELOW 120ºF (49ºC)
BEFORE DRAINING OIL FROM FRYER FOR DISPOSAL
Normal operating temperature of the fryer is 375ºF (191ºC)
Contact with hot oil can cause serious injury

WARNING: SLIP AND FALL HAZARD

DO NOT USE FILTER RESERVOIR TO DISCARD OIL
USE A METAL CONTAINER TO COLLECT OIL FOR DISPOSAL
DO NOT FILL DISPOSAL CONTAINER MORE THAN ½ FULL
Do not leave fryer unattended when draining oil
Oil spills may occur
Death or serious injury may result from contact with, or slipping and falling in, spilled oil.

WARNING: BURN HAZARD

DO NOT REMOVE FILTER RESERVOIR IF IT IS HOT
WEAR PROTECTIVE GLOVES OR
ALLOW RESERVOIR TO COOL BEFORE REMOVING
Oil will rapidly heat the reservoir. Serious burns can result from touching the filter reservoir with bare hands.

1. Press POWER SWITCH to OFF. Allow oil to cool to 120ºF (49ºC) or less before attempting to drain oil from fryer.
2. With a suitable METAL container under DRAIN VALVE, slowly rotate DRAIN VALVE LEVER to the vertical position. Fill the container no more than 4" (100mm) deep.
3. Move the DRAIN VALVE LEVER to the horizontal position.
4. Carefully remove container from under fryer. Dump used oil into your WASTE OIL CONTAINER. Repeat steps 2 & 3 until frypot is empty.
5. Be sure DRAIN VALVE LEVER is in the CLOSED (horizontal) position when finished.

IMPORTANT NOTE:
These instructions for discarding used oil may be disregarded if you are using WELLS MOBILE OIL CADDY WOC-1 (p/n 22470).
The WAOC-1 is a manual oil pump/removal system that allows you to pump used oil directly into the caddy, and then to pump the used oil into your oil disposal container simply by reversing pump direction.

REMEMBER:
Always follow the directions provided with the caddy.
WAOC-1 is designed to handle COLD oil. Always, and without fail, allow the oil to cool to 120ºF or less prior to pumping.
HOT OIL WILL BURN YOU!

MAINTENANCE - CLEANING INSTRUCTIONS

DANGER: BURN HAZARD

Contact with hot oil will cause severe burns. Allow the fryer to cool before cleaning. Always wear protective clothing and heat resistant gloves when cleaning the fryer.

CAUTION:
ELECTRIC SHOCK HAZARD

Disconnect fryer from electric power before cleaning.

CAUTION:

BURN HAZARD

Allow fryer to cool completely before cleaning.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring.

IMPORTANT: DO NOT use steel wool or abrasive cleansers for cleaning the fryer cabinet or frypot.

PREPARATION	Press POWER SWITCH to *OFF* Allow fryer to cool completely before cleaning Disconnect fryer from electric power before cleaning
FREQUENCY	Daily, or as needed
TOOLS	Mild Detergent, Non-abrasive cleanser Soft Cloth or Sponge, Plastic Scouring Pad

DAILY CLEANING

1. Press POWER SWITCH to *OFF*.
2. Remove FRY BASKET, LIFT CRADLE and FILTER RESERVOIR ASSEMBLY.

   IMPORTANT: Clean reservoir only when empty.
3. Allow the oil to cool to a safe temperature (120ºF or less).
4. Fry basket and lift cradle may be washed in a dishwasher, or with warm water and mild detergent. Rinse thoroughly and dry completely.
5. Clean FILTER RESERVOIR, FILTER SCREEN and FILTER PAPER HOLDER in the dishwasher, or use warm water with a mild detergent. Be sure all components are thoroughly dry, then reassemble reservoir using a fresh sheet of filter paper.

   IMPORTANT: Be sure inside of RESERVOIR SUCTION TUBE is completely dry.
6. Keep all exterior surfaces free from splashed grease by wiping with a clean cloth dampened with warm water and mild detergent.
   - Clean both exterior and interior of FRYPOT COVER.
   - Clean side, front and accessible interior areas of cabinet.
   - A non-abrasive detergent and plastic scouring pad may be used for stubborn deposits.
   - Dry with a soft clean cloth.

   IMPORTANT: DO NOT use steel wool or abrasive cleansers as these will damage the surface finish.

   IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring. Damage to internal components will occur.
7. Reinstall FRY BASKET, LIFT CRADLE and FILTER RESERVOIR ASSEMBLY.

Procedure is complete.

WARNING:
BURN HAZARD

TURN THERMOSTAT TO LOWEST TEMPERATURE SETTING
(FULLY COUNTERCLOCKWISE)

USE ONLY LOW-FOAMING COMMERCIAL FRYER CLEANSER.
CAREFULLY FOLLOW CLEANSER INSTRUCTIONS AND WARNINGS.

DO NOT LEAVE FRYER UNATTENDED
WHILE BOILING OUT FRYPOT.

WHEN WATER BEGINS FOAMING,
BE PREPARED TO TURN POWER SWITCH OFF.

Boiling water and splatter can result in moderate to serious injury.

PREPARATION	Drain oil from fryer before cleaning
FREQUENCY	Monthly, or as needed
TOOLS	Low-foaming commercial fryer cleanser Metal disposal container

FRYPOT CLEANING - HOT BOILOUT PROCEDURE

Raise FRYPOT COVER (if closed). Press POWER SWITCH *OFF*.

Close DRAIN VALVE (lever horizontal). Fill FRYPOT with 4 gallons of cold water.

Press POWER SWITCH to *FRYER*.

When water comes to a full boil, press POWER SWITCH *OFF*. When boiling ceases, slowly add and stir in the *LOW FOAMING COMMERCIAL FRYER CLEANSER.* Using the HIGH TEMPERATURE BRUSH supplied with the fryer, stir until the cleanser is completely dissolved.

Press POWER SWITCH to *FRYER*. When the water begins to boil, press POWER SWITCH *OFF.* When the boiling subsides, again press POWER SWITCH to *FRYER*. Repeat this procedure continuously for five (5) minutes.

Press POWER SWITCH *OFF.* Allow the solution to set for thirty (30) minutes.

Allow solution to cool to 120ºF (49ºC) or less before draining.

Place a suitable METAL container under the DRAIN VALVE. Open DRAIN VALVE (lever vertical) to drain the cleaning solution.

NOTE: Drain no more than 4" at a time into the container to prevent splashing and spilling. Dispose of used solution as required by local ordinances.

Rinse frypot with clean water. Dry with a soft clean cloth.

IMPORTANT:
Use a LOW-FOAMING COMMERCIAL fryer cleanser only.

IMPORTANT:
DO NOT press FILTER PUMP SWITCH to *ON* with anything other than shortening in the filter reservoir. Water and/or cleaning chemicals can:

- cause severe oil splatter
- damage the filter pump
- contaminate cooking oil and food product.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Fryer will not heat	Unit disconnected from electric power	Reconnect to power Check/reset circuit breaker
	Temp control thermostat (item 10) not set	Set thermostat to desired temperature
	Hi-Limit thermostat (item 9) tripped	Allow unit to cool, reset hi-limit See page 3
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Lift cradle will not lower	Timer not set or not activated	Set timer to other than “0”, press red button to lower cradle.
	Internal damage or mis-adjustment	Contact your Authorized Wells Service Agency for repairs
Lift cradle will not raise	Lift cradle not properly assembled to lift rod	Properly assemble cradle pivot to lift rod
	Internal damage or mis-adjustment	Contact your Authorized Wells Service Agency for repairs
Filter pump will not run	Switches not set for filtering	Press power switch (item 1) to *FILTER* Press pump filter switch (item 6) *to ON*
	Pump overload (item 9) tripped	Reset overload. Press red button until it “clicks” and stays locked in
	Internal damage (pump overload trips frequently)	Contact your Authorized Wells Service Agency for repairs
Filter reservoir overflows during filter cycle	Drain valve (item 11) not properly set	Oil level in reservoir must be monitored at all times while filtering. Adjust flow by opening or closing drain valve
	Filter paper surface clogged with crumbs or other cooking debris	Turn drain valve *OFF*. When bubbles begin appearing in frypot turn filter pump switch *OFF*. Carefully slide reservoir out 6” and clear surface of filter paper with hi-temp brush or wooden dowel. Reinstall reservoir and resume filtering.
Filter pump won’t pump, or pumps air when filtering	Suction tube not seated, allowing air to enter system	When inserting filter reservoir be sure suction tube is fully seated in suction line receptacle.
	Suction tube o-ring damaged	Replace o-ring
	Internal damage	Contact your Authorized Wells Service Agency for repairs

NOTE: There are no user serviceable components in the fryer. In all cases of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

DESCRIPTION	PART NO.
BRUSH, CLEANING HEATING ELEMENT	21647
FILTER PAPER, 30-SERIES FRYER (pk100)	21711
FLAVOR-SAVER OIL FILTER POWDER (pk45)	22410
WAOC-1 MOBILE OIL DISPOSAL CADDY	22470
PADDLE, STIRRING CHICKEN	22515
BRUSH, CLEANING FRYPOT	22516

IMPORTANT: Use only factory authorized service parts and replacement filters.
For factory authorized service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Manufacturing Co.
2 Erik Circle
P. O. Box 280
Verdi, NV 89439
phone: (888) 492-2782
fax: (888) 492-2783
(Service Parts Dept.)

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT _____ LOCATION _____
INSTALLATION DATE _____ TECHNICIAN _____
SERVICE COMPANY _____
ADDRESS _____ STATE _____ ZIP_____
TELEPHONE NUMBER (_____)_____-_____

EQUIPMENT MODEL NO. _____
EQUIPMENT SERIAL NO. _____
FUEL (check one) 208VAC 240VAC 380-415 3NAC

CFESA
Commercial Food Equipment Service Association

Wells Manufacturing proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

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